



SEEDLIP®  
DISTILLED NON-ALCOHOLIC SPIRITS

NA COCKTAILS





BEN BRANSON

FAMILY LEGACY

*Our story begins in the 17th Century.  
Ben's family began farming using baskets  
called Seedlips in North Lincolnshire.*

SEEDLIP

*The world's first distilled non-alcoholic spirits, solving the dilemma of 'what to drink when you're not drinking'®.*

*Served in some of the best restaurants, bars & hotels in the world, Seedlip is inspired by The Art of Distillation, a book written in 1651 detailing apothecaries' distilled non-alcoholic herbal remedies now reimaged to meet a modern need.*



ALCOHO, SUGAR & SWEETENER FREE  
CALORIE & ALLERGEN FREE



## SEEDLIP GARDEN 108

*A herbal & floral blend of hand-picked Peas & homegrown Hay with traditional plant distillates in celebration of the English countryside. Best served with tonic for an adult & sophisticated alternative.*

## GARDEN & TONIC

SEEDLIP GARDEN 108: 2oz  
*Top w<sup>th</sup>* TONIC: 5oz

GARNISH: *Snap Pea*  
GLASS: *Highball*  
METHOD: *Build*



## GARDEN & ELDERFLOWER

SEEDLIP GARDEN 108: 2oz  
ELDERFLOWER TONIC: 5oz

GARNISH: *Cucumber Ribbon*  
GLASS: *Highball*  
METHOD: *Build*



## MR MCGREGOR

SEEDLIP GARDEN 108: 2oz  
\*SUGAR SNAP SHRUB: 0.5oz  
(To make see appendix)  
Top w<sup>th</sup> SODA

GARNISH: *Carrot Slice*  
GLASS: *Highball*  
METHOD: *Build*



## GARDEN BOOCH

SEEDLIP GARDEN 108: 2oz  
*Top w<sup>th</sup>* PASSION FRUIT KOMBUCHA

GARNISH: *Mint*  
GLASS: *Rocks*  
METHOD: *Build*



## GARDEN SOUR

SEEDLIP GARDEN 108: 2oz  
CLOUDY APPLE JUICE: 1.2oz  
LEMON JUICE: 0.5oz  
CIDER VINEGAR: 0.5oz  
*Dash of* SUGAR SYRUP & EGG WHITE  
*Sprig of* ROSEMARY & THYME

GARNISH: *Rosemary Needles*  
GLASS: *Coupe*  
METHOD: *Shake*





## SEEDLIP SPICE 94

*An aromatic & complex blend of Allspice Berry, Cardamom, Bark & Citrus Peel distillates. Best served with tonic for an adult & sophisticated alternative.*

## SPICE & TONIC

SEEDLIP SPICE 94: 2oz  
Top with TONIC: 5oz

GARNISH: *Grapefruit Twist*  
GLASS: *Highball*  
METHOD: *Build*



## SPICE & GINGER ALE

SEEDLIP SPICE 94: 2oz  
*Top w<sup>th</sup>* GINGER ALE: 5oz

GARNISH: *Orange Twist*  
GLASS: *Highball*  
METHOD: *Build*



## SPICE MULE

SEEDLIP SPICE 94: 2oz  
FRESH GINGER SYRUP: 0.5oz  
FRESH LIME: 0.35oz  
*Top w<sup>th</sup>* SODA

GARNISH: *Lime Wedge*  
GLASS: *Highball*  
METHOD: *Build*



## ESPRESSO martiNO

SEEDLIP SPICE 94: *2oz*  
COLD BREW CONCENTRATE: *2oz*  
SUGAR SYRUP: *0.5oz*

GARNISH: *3x Coffee Beans*

GLASS: *Coupe*

METHOD: *Shake & Double Strain*



## MR HOWARD

SEEDLIP SPICE 94: *2oz*  
GRAPEFRUIT JUICE: *1oz*  
1:1 SIMPLE SYRUP: *0.5oz*  
LEMON JUICE: *0.7oz*

GARNISH: *Star Anise*

GLASS: *Coupe*

METHOD: *Shake & Double Strain*







## SEEDLIP GROVE 42

*A sophisticated, warm, citrus blend using three varieties of Mediterranean Orange, Lemon peel, Ginger & Lemongrass distillates with the cool prickle of Japanese Sansho Peppercorn. Best served with tonic for an adult & sophisticated alternative.*

## GROVE & TONIC

SEEDLIP GROVE 42: 2oz  
*Top with TONIC: 5oz*

GARNISH: *Orange Twist*  
GLASS: *Highball*  
METHOD: *Build*



## GROVE 3/4 SPRITZ

SEEDLIP GROVE 42: 2oz

SPRITZ SYRUP: 0.7oz

*Top w<sup>th</sup> SODA*

GARNISH: *Mandarin Wedge*

GLASS: *Wine Glass*

METHOD: *Build*



## GROVE SAN SPRITZ

SEEDLIP GROVE 42: 2oz

SAN BITTER RED: 3.5oz

GARNISH: *Orange Slice*

GLASS: *Wine Glass*

METHOD: *Build*



## THOROUGHbred

SEEDLIP GROVE 42: 2oz  
Top w<sup>th</sup> GINGER BEER: 5oz

GARNISH: *Lime Wedge*  
GLASS: *Copper Mug*  
METHOD: *Build*



## PEEL

SEEDLIP GROVE 42: 2oz  
CARROT CORDIAL: 0.7oz  
(To make see appendix)  
Top w<sup>th</sup> SODA

GARNISH: *Sage Leaf*  
GLASS: *Tumbler*  
METHOD: *Build*



## APPENDIX

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### MR MCGREGOR

TO MAKE SUGAR SNAP SHRUB:

*8.8oz* OF SUGAR SNAP PEAS  
*1x* CUP OF APPLE CIDER VINEGAR  
*1x* CUP OF WHITE SUGAR

FINELY SLICE PEAS & PODS  
ADD ALL INGREDIENTS INTO A JAR  
LEAVE OVERNIGHT  
STRAIN

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### PEEL

TO MAKE CARROT CORDIAL :

*17.5 oz* OF WATER  
*17.5 oz / 4x* CUPS OF CASTER SUGAR  
*8.8 oz / 2x* CUPS OF CARROT PEELINGS

ADD ALL INGREDIENTS INTO A  
SAUCEPAN OVER A MEDIUM HEAT  
& BRING TO A BOIL.  
REDUCE THE HEAT, COVER  
& SIMMER FOR 30 MINUTES.  
REMOVE FROM THE HEAT, COOL  
& STRAIN INTO A BOTTLE



PEAS



LOVE